

## User Manual

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# Welcome.

## Captivate customers. Accelerate productivity & profits.

## Elevate your catering, event, or rental business with the intelligent, all-in-one management software trusted by industry icons—created by industry experts

To thrive, you account for every detail—we know. Elecate employs brilliantly efficient software with over 30 years of results for the complex needs of hospitality and rental businesses. Capture and track deals with our native CRM. Win more events with stunning proposals. Run comprehensive reports confirming your ROI. Accelerate your team's growth with extensive support and training.

From ingredients to inventory, dispatching to staffing, production to profit, Elecate is your guiding star.

This guide is designed to help you utilize every feature to help you save more time and manage business flawlessly. If you have any questions, please reach out to our support team at <u>support@elecate.com</u> or create a ticket here: <u>https://elecate.com/submit-a-ticket</u>



Elecate cares about you, and your customer's safety. With that in mind, we enforce a process of accessing your profile and content, that guarantees only authorized individuals can access sensitive information and perform actions in the system.

#### Logging in with Email and Password

To log in using your email address and the password provided by your system administrator:

1. Enter your credentials click on Sign In



#### Single Sign On

To simplify the process of accessing the website, you can now sign in using your Google or Microsoft account.





#### **Home Page Quick Tour**



- a. **Main Panel:** Most features are listed and arranged inside these options.
- b. **Calendar:** The built-in calendar is a great way to visualize upcoming events.
- c. App Setting Information: System settings can be adjusted here, by an administrator.
- d. Help Center: In the Help Center, users can reference our FAQs.

## Sales & Marketing





### Customer CRM

#### **Creating a New Customer**

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on the Customer (CRM)
- 3. Click on Customer Marketing
- 4. Select Create New Customer
- 5. On the *Create New Customer Marketing* information screen, enter the following information:
  - a) Client or Company Name\*, Contact\*, Title (Event Management, Director Sales, etc.)
  - b) Contact Address, City, State, Country, and Zip Code\*
  - c) Contact Info Office or Primary Phone, Mobile, Home, Email\*
  - d) Referred by\*
- 5. Once you enter all the information click on "Save".

\* All these fields are required to save changes successfully.

Primary Contact Information		Contact Name	Questo	ct Address	Contact	^
	ID	Contact Name	Address	ct Address	Office or Primary Phone	Ext
	0	Ĩ	Autros			
	Client or Company					me 🔻
			City	State		
±	2nd Line		ony	Giule	Fax	
1 1 0 1 0			Country	Zip Code		
	Contact	Dear	USA × •	Q	Email	
		D.				
	Admin	Title			Website	
		Select Title 🔹 🗋			Include http:// or https://	0



#### **Edit Customer Information**

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Customer CRM, and then Customers Marketing. The Customer Marketing Window will appear
- 3. From the menu, click on *Customer Marketing Management*
- 4. Access to any client's information by clicking on the pencil icon or by double-clicking on the event row
- 5. Click on the pencil tool
- 6. From in the pop-up window, you can edit the customer's information
- 7. Once you have made all the changes, click on *Save*.

Create new Lead/Prospect								? -
mary Contact Additional Info	Notes Second	dary Contact Lead Details CRM						
Primary Contact Information								^
		Contact Name	Contact	t Address		Cor	ntact Info	
	ID		Address		c	Office or Primary Phone	Ext	
	0	Ĩ				<u></u>		*
	Client or Company	y Name (1st Line)			N	Mobile	Home	
± 11			City	State		() <b></b> 💦	<u>، ()</u>	
≟ llowed (*,jpg, *,png) <1 MB	2nd Line					Fax		
			Country	Zip Code		<u></u>		
	Contact	Dear	USA × •		Q, E	Email		
		D.						
	Admin	Title				Website		
		Select Title 🔹 🗈				Include http:// or https://		0
Marketing Info								^
Markeung Inio								~
Salesperson			Mail Type			Cost Center (Busine	⊭ss Unit)	
Select Salesperson		× 🗅 🔻	Selected : 0 Select Mail Typ	pe	□.	CATERING		× •
Customer Type			Opt Out			Sta	atus & Priority	
Select Customer Type		• D.	OFF			O Active	O High	
Referred By						Pending	O Medium	
Select Referred By		• D.				Dormant	CLow	



#### **Create a New Prospect**

Leads and Prospects are potential customers who have expressed interest or demonstrated potential in purchasing catering and event services but have not yet made a commitment. To create a new lead or prospects, follow these steps:

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on *Customer* CRM and then click on *Lead/Prospect*. The *Customer Lead/Prospect* window will appear
- 3. From the menu, click on *Lead/Create New Prospect*
- 4. Enter the following information:
  - Client or company name\*
  - Address, City, State, Zip Code, Country\*
  - Phone number\*
  - Email\*
- 4. Click on Save
- \* All these fields are required to save changes successfully.

mary Contact Billing	710010	onal Info Notes Cl	RM Calendar Secondary Conta	ct Cost Centers & Venues			
Primary Contact Informati	on						,
			Contact Name	Conta	ct Address	Contact Info	
		ID		Address		Office or Primary Phone	Ext
		1709	1	123 Main Street, Anytown		(568) 956-5623	Å •
		Client or Company Na	ame (1st Line)			Mobile Home	
±	1 ipg, *.png) <1 MB			City	State	(565) (646)	<i>ب</i> ا
Allowed (*.jpg, *.png) <1 MB		2nd Line		Schenectady	NY	Fax	
		test		Country	Zip Code	(745) 646-4656	
		Contact	Dear	USA × •	12345	Q Email	
		Contact test	Contact test				
		Admin	Title			Website	
			Select Title 🔹 🗅			Include http:// or https://	0



The event information screen houses the key details of each event, including the event date, time, location, guest count, order details, special requests, and any other necessary details for planning and executing the event.

#### **Creating a New Event**

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Click on Create New Events Orders
  - Users can then select an existing customer, or enter a new customer
- 4. Complete all the required information
- 5. Once you have entered the required information click on Save

Customer Information			Contact Name			Gamback	Address		0	ntact Info	
		ID	Contact Name		Address	Contact	Address		Office or Primary Phone	Ext	
		0	New Customer							J 0	4
		Client or Company	Name (1st Line)						Mobile	Home	
	_			•	City		State		() 3	<u></u>	
± Allowed (*.jpg, *.png) <1 M	<b>1</b>	2nd Line							Fax		
					Country		Zip Code		()		
		Contact	Dear		USA	× •		0,	Email		
				D.							B
		Admin	Title						Website		
			Select Title	▼ □;					Include http:// or https://		

**TIP:** You can also create an event directly from the customer's file, click on the *New Event* button and the *Event Information* window will appear.



#### **Copy an Event**

You can also create an event from an existing one.

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Select the event by checking the box next to the pencil icon
- 5. Click on the down arrow next to the New Entry button
- 6. From the drop down menu, select copy event
- 7. The Copy Event Process Window will pop up
- 8. Update the billing information
- 9. Click on Process Copy.

Custo	omer Billing Information	Filter Departments to Copy
Existing Customer	New Event Name	Menu
Krissia Castro test 5	Test for user manual	Beverage
Existing Contact	New Customer	Equipment
Krissia Castro	Krissia Castro test 5 🛛 🗙 🔻	Staff
Existing Status	New Status	Miscellaneous
Confirmed - Deposit Pend.	Confirmed - Deposit Pend.	
Existing Date	New Event Date	



#### **Searching for Events**

To quickly find an event, you can choose any of the following options:

- Α.
- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. On the search bar located on the upper right corner you can look for you event by name, date or event ID.

ates From:		To:						
3/26/2024	Ċ.	5/25/2024	C Refresh	Selected : 0 Se	elect Reports	New Entry 💌		

B. You can also look at the *Event Calendar* by double clicking on the calendar located on the top of the screen next to Elecate's logo.



- C.
- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Search for Event by EDI Number and enter the EDI number on the pop up screen.



#### **Editing an Existing Event**

Once you have one or more events entered, you can make changes as needed:

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select *Event Management All Status Types Included*. This section should look like the picture below.

ates	From:		1	To:													
4/1/20	)24		Ē	5/31/2024		t o	Refresh	Selected : 0	Select Rep	orts	New Entry	•					
Sele	cted Record	ds: 0 of 6 (6	Total Reco	rds) OFF S	elect to Print all	Records									🖒 Reset Sta	te Q. Search.	
	Action	Ev <b>T</b>	St 🔻	Event T	Event <b>T</b>	Status 🔻	Start 🔻	Event <b>T</b>	End <b>Y</b>	E Ŧ	Cu 🝸	Co 🔻	E Ŧ	Mobile P 🔻	Cu 🝸	Cost C 🔻	Rcv Cost Center
	1	1050	с	5/8/2024	Partyy	CONFIRMED - DEPOSIT PEND.	9:00 AM	RECEPTI - COCKTAIL BUFFET	5:00 PM	0	Test one		laular	(123) 456- 7888	1713	CATERING	CATERING
-	1	1044	x	5/3/2024	Test for user manual	CANCELED - WEATHER	9:00 AM	RECEPTI - COCKTAIL BUFFET	5:00 PM	0	test 5	j.	laissis	0-	1729	CATERING	CATERING
	1	1040	с	5/3/2024	Test for user manual	Confirmed - Deposit Pend.	9:00 AM	RECEPTI - COCKTAIL BUFFET	5:00 PM	0	test 5	N.	-	() -	1729	CATERING	CATERING
	1	1043	с	5/3/2024	Test for user manual	CONFIRMED - DEPOSIT PEND.	9:00 AM	RECEPTI - COCKTAIL BUFFET	5:00 PM	0	test 5	<i>u</i>	k	0 -	1729	CATERING	CATERING
	1	1046	с	4/29/2024	test tax 001	CONFIRMED - DEPOSIT PEND.	10:00 AM	RECEPTI - COCKTAIL BUFFET	5:00 PM	0		Mr Mr	-	(818) 181- 8181	1708	CATERING	CATERING

- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Make the changes and click on Save

			Contact Name			act Address		ntact Info	
		ID 1725	/ Update	★ Change	Address 12345		Office or Primary Phone (797) 979-7977		Ext
		Client or Company M		M Change	12345		(797) 979-7977 Mobile	Home	
		Elias Test 001	tarrio (rat callo)		City	State			
1	1 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1	2nd Line			Pasadena	TX	Fax		
Allowed (*,jpg, *,png) <1 MB					Country	Zip Code	(_) <u>-</u>		
		Contact	Dear		USA × •	· · · · · · · · · · · · · · · · · · ·	Email		
		Mr Mr	EZ	D.			ezapata@test.com		
		Admin	Title				Website		
			Select Title	* D.			Include http:// or https://		



#### Adding a Quick Event

To quickly capture the basic details of a new event, users can use the Quick Event feature.

- 1. Click on the Sales and Marketing section located on the left pane
- 2. Click on Events & Order Management.
- 3. Click on Event Management-All Status Types Included
- 4. Click on the down arrow next to the New Entry button
- 5. From the drop-down menu, select Quick Add

	From:		To:								
3/31/2	2024	ti i	5/30/2024	ti i	🖒 Refresh	Selected : 0 Select Reports	New Entry	·			
		1 0 15 (5)					Quick Add	i 🗕 🗕			
sele	cted Rec	ords: 0 of 5 (5	Iotal Record	IS) OFF Selec	ct to Print all Records	S	New Ever	nt	Q Search		
	Action	Evend ID <b>T</b>	Status <b>T</b>	Event Date <b>T</b>	Event Name	▼ Status Text ▼	Create Me	enu Package	т	End <b>Y</b>	ED
	1	1040	с	5/3/2024	Test for user man	ual CONFIRMED - DEPOSIT PEND	Create Ta	sting Event	JOCKTAIL BUFFET	5:00 PM	0
	/	1044	х	5/3/2024	Test for user man	ual CANCELED - WEATHER	9:00 AM	RECEPTION -	COCKTAIL BUFFET	5:00 PM	0
	I	1043	С	5/3/2024	Test for user man	CONFIRMED - DEPOSIT PEND	. 9:00 AM	RECEPTION -	COCKTAIL BUFFET	5:00 PM	0
	I	1046	с	4/29/2024	test tax 001	CONFIRMED - DEPOSIT PEND	. 10:00 AM	RECEPTION -	COCKTAIL BUFFET	5:00 PM	0
	I	1045	с	4/29/2024	Test 002	CONFIRMED - DEPOSIT PEND	. 10:00 AM	RECEPTION -	COCKTAIL BUFFET	5:00 PM	0

- 6. A pop-up window will appear
- 7. Once you have entered all the information, click on Save

stomer Event Info							
ustomer Information							
	Contact Name		Contac	t Address		Contact Info	
	ID		Address		Office or Pr	imary Phone	Ext
	0 New Custo	mer			<u> </u>	<u> </u>	0
	Client or Company Name (1st Line)				Mobile	Home	
		*	City	State	·	· 🖉 ()	·
± ∰	2nd Line				Fax		
			Country	Zip Code	<u> </u>	<u> </u>	
	Contact Dear		USA × •	(	ر Email		
		D,					
	Admin Title				Website		
	Select Ti	tie 🔹 🗅			Include ht	tp:// or https://	
arketing Info	Customer Notes	Sa	lesperson		Mai	I Туре	
Allergies		S	elect Salesperson		D Se	elected : 0 Select Mail Type	
		Cu	stomer Type				
		S	elect Customer Type		* D.		
Notes		Re	ferred By				
Notes							



#### **Creating a Tasting Event from an Already Existing Event**

To create a tasting event from the parent event, copying over the relevant details, follow the instructions below:

- 1. Click on the Sales and Marketing section located on the left pane
- 2. Click on Events & Order Management
- 3. Click on Event Management-All Status Types Included
- 4. Click on the down arrow next to the *New Entry* button
- 5. From the drop-down menu, select *Create Tasting Event*

mer
-

- 6. Pop-Up will appear
- 7. Make sure to change the date before the main date
- 8. Select the departments you want to copy from the parent event to the tasting event. Uncheck the box for orders you do not wish to copy over.
- 9. When you have entered all the information, click on *Create Event*

Custom	er Billing Information	Filter Departments to Copy
Existing Customer	New Event Name	🗹 Menu
	Test for user manual - Tasting Event	Severage
Existing Contact	New Customer	C Equipment
Theorem Subset	× •	✓ Staff
Existing Status	New Status	Miscellaneous
Confirmed - Deposit Pend.	Confirmed - Deposit Pend.	Event Staff
Existing Date	New Event Date	-
Friday, May 3, 2024	5/3/2024 🛱 C Recurrence	



#### **Canceling an Event**

To cancel an event, follow the steps below:

- 1. Click on the Sales and Marketing section located on the left pane
- 2. Click on Events & Order Management
- 3. Click on Event Management-All Status Types Included
- 4. Select the event you want to cancel by clicking on the pencil button or double clicking on the event row
- 5. Select the Event Info Tab, Go to the Event Status
- 6. Click on the drop down and select from the list of cancellation reasons. Next, a pop- up will appear. Please provide additional context for the cancellation.
- 7. Once you have finished click on *Save*.

Event Informatio	n						^
	Event	Date / Times			Status	Revis	
Date 5/3/2024		ti i	C1 Add	Event Statu	- Too Expensive	0.0	*
Start	End		L+ Aug		ing Items/Adjsmts	<u>^</u>	
09:00 AM	O5:00 F	M (	Add'l Times	Call Toda		E N	otes
				Canceled	- Competition	XX Le	etters
Total	Adults	Guests Children		Canceled	- Too Expensive	() Tin	
1	Adults Children				- Weather	_	
					d - Deposit Pend.	Site	-Menu
		F		Confirme	d - Deposit Rcv'd	• • • • • • • • • • • • • • • • • • •	
Event Type		Event Type	Series #		Type of Seating	n & Seating	
RECEPTION -	Event Type         Series #           EPTION - COCKTAIL BUFFET         0				Off Premise		v
Event Name			EDI #		Event Location		
Test for user m	ame EDI#				_Client Office		× •



#### **Proposal Creation Process**

#### Adding items from the Recipe Department

From the event window you can add items in different categories, which are called *Departments* in Elecate, and are located at the left of the *Order Details* tab.

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the Order Details tab
- 6. Select the *Recipe* department and navigate through the various options. The department details will appear in *Select Items*.
- 7. Add the desired item by double-clicking on it, an *Add/Edit* window will pop up
- 8. Review *Quantity, Description*, and other details
- 9. Click on save and close
- 10. The new items will appear under Order Review.

Customer Event Info Delivery Order Details	Financial	Billing	Changes Lead Deta	ils	CRM Calendar Em	ail					
				Selec	t Items						
Recipe     ACCOMPANIMENTS									Q, Se	arch	
APPETIZERS PLATTERS	Pk 1	r 🗆	ltem	Ŧ	Description	T P T	Units 🔻	Price <b>T</b>	Alt 🔻	Group T	(
BEVERAGES*     BREAD & ROLL*     CHEESES	408		A CLASSIC FRENCH TOAST			0.00	ozw	\$12.00	A CLAS FREN TOAST	ACCOMPANIME - BREAKFAST	Î
DESSERTS     DISPLAYS     DISPOSABLE EQUIPMENT	860		CILANTRO SPRIGS			0.00	EACH	\$0.04	CILA SPRIGS	ACCOMPANIME - LUNCH	
DRESSINGS AND DIPS*     ENTREE*	383		CREAMY WHIPPED BUTTER			0.00	ozw	\$0.75	CREA WHIP BUTT	ACCOMPANIME	
HORS D'OEUVRES*     MISC     DI ATTERS	384		CREAMY WHIPPED			0.00	ozw	\$0.75	CREA WHIP	ACCOMPANIME	
	н ч	1	н							1 - 17 of 17	items
				Order	Review				Q. Se	arch	
Department					/						
Action Department T	Item		Y Package	/	<b>T</b> 0	Quantity 🝸 🛛	Portion <b>T</b>	Unit <b>T</b>	Price T	Total	

Important: To save items, the event entry must have been completed and saved first.



#### **On the Fly Recipes**

To quickly add a recipe that isn't in your database, you can use the on-the-fly recipe tool.

- 1. Click on Data Items section located on the left panel
- 2. Select *Food Management* and the *Food Department* window will appear
- 3. Select Recipe Management (On the fly)
- 4. Click on the New Entry button, and the Recipe Information window displays
- 5. Complete the fields and click save

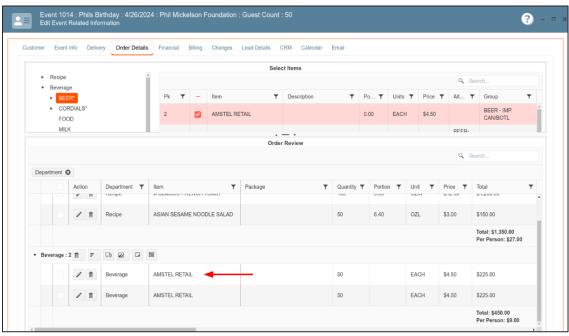
Image: Control of the second secon	Ш	Recipe Information	on d Inform	ation							<b>?</b> - = ;
Details       POS/EDI #       IActive         Image: Comparison of the posymptotic state of the posymptot state of the posymptot state of the posymptot state of the posymp	Recipe	Select Ingredients	Pricing	Additional Info	Recipe Pre	p Equipment	Cost Centers (Business Units) & Inventory	Web Details			
ID     Name     POS/EDI #     Isacting       0     Image: Composition of the second seco	ID       Name       POS/EDI #       Inter POS/EDI #         ID       Name       Inter POS/EDI #       Inter POS/EDI #         ID       Select Group       Inter POS/EDI #       Inter POS/EDI #         Atlowed (*jpg,*png) <1 MB	^									
0     Enter POS/EDI       Groups     Master Filter       Select Group     CATERING	Details       ID     Name       0     ID       0     <										
Groups     Master Filter       Attorned (*digs.*sprg) <1 MB		IsActive									
Atlowed (*jpg. *png) <1 MB				0					1	Enter POS/EDI	
Allowed (*jpg, *png) <1 MB Recipe Serves & Production Rules Description				Groups			N	laster Filter			
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newy	History										~
🔜 🔤 say											Save 🔻



#### Adding Items from the *Beverage* Department

From the event window you can add items in different categories, called *Departments* in Elecate, and are located at the left of the *Order Details* tab.

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the Order Details tab
- 6. Select the *Beverage* department and navigate through the various options. The department details will appear in *Select Items*.
- 7. Add the desired item by double-clicking on it, an *Add/Edit* window will pop up
- 8. Review *Quantity, Description*, and other details
- 9. Click on save and close
- 10. The new items will appear under Order Review



Important: To save items, the event entry must have been completed and saved first.

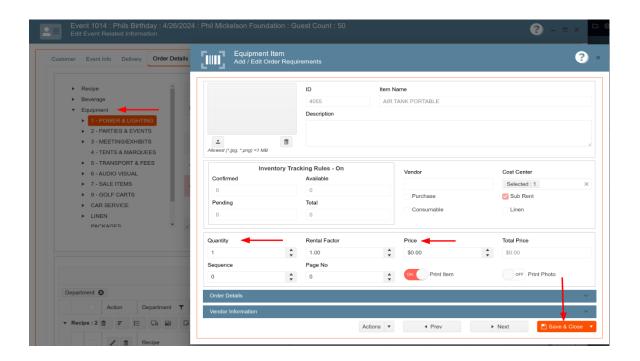


#### Adding Items from the Equipment Department

From the event window you can add items in different categories, called *Departments* in Elecate, and are located at the left of the *Order Details* tab.

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the Order Details tab
- 6. Select the *Equipment* department and navigate through the various options. The department details will appear in *Select Items*.
- 7. Add the desired item by double-clicking on it, an *Add/Edit* window will pop up
- 8. Review Quantity, Description, and other details
- 9. Click on save and close
- 10. The new items will appear under Order Review

Important: To save items, the event entry must have been completed and saved first.

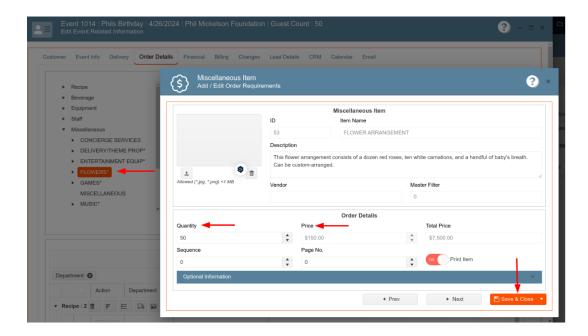




#### Adding Items to the Miscellaneous Department

From the event window you can add items such as outside rentals, florals and third-party services in different categories, called *Departments* in Elecate, and are located at the left of the *Order Details* tab.

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the Order Details tab
- 6. Select the *Miscellaneous* department and navigate through the various options. The department details will appear in *Select Items*.
- 7. Add the desired item by double-clicking on it, an *Add/Edit* window will pop up
- 8. Review Quantity, Description, and other details
- 9. Click on save and close
- 10. The new items will appear under Order Review





#### **Requesting Staff in the Staff Department**

From the event window you can add items in different categories, called *Departments* in Elecate, and are located at the left of the *Order Details* tab.

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the Order Details tab
- 6. Select the *Staff* department and navigate through the various options. The department details will appear in *Select Items*.
- 7. Add the desired role by double-clicking on it, an Add/Edit window will pop up
- 8. Fill out the details such as price, skill, and quantity
- 9. Click on Save and close
- 10. The new roles will appear under Order Review

Staff tem   Beverage   Equipment   Staff   Staff   Staff   Beverage   Equipment   Staff   Staff   Staff   Foot   Supervisor   S	stomer Event Info Delivery Order Deta	ails							
<ul> <li>Netter</li> <li>Beverage</li> <li>Equipment</li> <li>Equipment</li> <li>Equipment</li> <li>Exert function</li> <li>Event Information</li> <li>Event Date</li> <li>Event Time</li> <li>Froat</li> <li>PACKAGES</li> <li>Miscelianeous</li> </ul>					Staf	f Item			
<ul> <li>Equipment</li> <li>Ford</li> <li>Supervisor</li> <li>PACKAGES</li> <li>Miscelianeous</li> </ul>	Recipe	Skill 🔫 🗕				ID			
Staff     Box     Froit     Supervisor     PACKAGES     Miscellaneous     Order Details     Scheduled Start     Scheduled End     Osco PM     O	<ul> <li>Beverage</li> </ul>	CHEF			*	4			
BBB     5       Front     5       Xitchen     5       Supervisor     PACKAGES       PACKAGES     Friday, April 26, 2024       Scheduled Start     Scheduled End       Scheduled Start     Scheduled End       Scheduled Start     Scheduled End       Supervisor     0       Page No.     0       0     Pint Item	<ul> <li>Equipment</li> </ul>	Pk Description							
Front Kitchen     Event Information       Supervisor     Event Time       PACKAGES     Fiday, April 26, 2024       Miscollancous     Order Details       Scheduled Start     Scheduled End       O 0     0       Quantity     Sequence       I     0       I     0       I     0       I     0       I     0       I     Total Hours       Total Hours     Total Price       I     0       I     0       I     0       I     0       I     0       I     0       I     0       I     0	▼ Staff	4							
Kitchen       57       Event Date       Event Time         PACKAGES       Fiday, April 26, 2024       9,00 AM to 5:00 PM         Miscellaneous       Order Details         Scheduled Start       Scheduled Ed         09:00 AM       0       0         0       0       0         1       0       8       5240.00         Page No.       0       0       Total Prior         0       0       Total Prior       Total Prior	Back	5							
Supervisor     Event Dale     Event Time       PACKAGES     Friday, April 28, 2024     9:00 AM to 5:00 PM       Order Details     Breakdown       0:00 AM     0:00 CM       Outrity     Sequence       1     0       1     0       0     3:240.00       Page No.     0       0     0					Eventin	formation			
Supervisor       PACKAGES       • Misselfancous       • Misselfancous       • Order Details       Scheduled Start       Scheduled End       Sequence       Total Hours       1       0		57 Event Date			Eventin				
Miscellanoous       Order Details         Scheduled Start       Scheduled End       Setup         09:00 MA       ©       0:00 PM       ©       0         Quantity       Sequence       Total Hours       Total Price         1       0       0       2240.00         Page No.       0       0       0         0       0       0       0					曲		4		
Order Details       Scheduled Start     Scheduled Ed     Setup     Breakdown       09:00 MM     0 0:00 PM     0     0       Quartity     Sequence     Total Hours     Total Price       1     0     0     \$240.00       Page No.     0     Taxable		Filday, April 20, 2024			1.5	5.00 Mill to 5.00 P	VI		
09:00 AM     O     0     0       Quantity     Sequence     Total Hours     Total Price       1     0     8     \$240.00       Page No.     0     0     Taxable	<ul> <li>Miscellaneous</li> </ul>				Order	Details			
Outroit     Outroit     Outroit     Outroit     Outroit     Outroit       1     0     0     8     \$240.00       Page No.     0     Print Item     Outroit		Scheduled Start		Scheduled End		Setup		Breakdown	
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Page No. 0 Print Hern Taxable		Quantity		Sequence		Total Hours		Total Price 🔶	
Page No. 0 Print Item Con Taxable		1	<b>^</b>	0	*	8		\$240.00	
0 Print Item Or Taxable		Page No.							
		-			Print Item			Taxable	
Department Options				¥					
	Department 😣	Options							



#### **Printing Proposals**

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the bottom of the window and look for the box that says Select Reports
- 6. Click into the box and select *Catering Proposal*. *This will work from any of the tabs*
- 7. Click on the down arrow next to the Print to button and select the preferred format
- 8. Elecate will generate the report.

				0	Order Review						
								Q S	earch		
Depar	ment <table-cell></table-cell>	•									
		Action	Department T	Item <b>T</b>	Package T	Quantity <b>Y</b>	Portion	γu	Jnit 🔻	Price	<b>T</b>
		1	Recipe	ASIAN SESAME NOODLE SALAD		50	6.40	(	DZL	\$3.00	1
											_
▼ Bev	erage :	2 🗊 루		131							
		1	Beverage	AMSTEL RETAIL		50		E	EACH	\$4.50	:
		1	Beverage	AMSTEL RETAIL		50		E	EACH	\$4.50	
_Analysi	s Repor	t Budget Ba	atch î								
		rt Post Batch erage Packi		Total Does Not Include Taxes or Additional Add-On Charges							i
	g - Invo	oice								T Delete	



#### How to Email a Proposal

- 1. Users can send proposals to clients within the Elecate application by following the steps below: Click on the *Sales and Marketing* section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the bottom of the window and look for the box that says *Select Reports*
- 6. Click into the box and select *Catering Proposal*. *This will work from any tab*.
- 7. Click on the down arrow next to the *Print to* button and select *Send Email*, a *New Email Message* screen will pop up
- 8. Customize your message and click on Send.

New Email Mess	age
То	nwilson@naturalhistory.si.edu
сс	
BCC	
Subject	Invoice for Event ID 1015
Message	Attached is your Invoice for Event ID 1015 held on 5/24/2024 at The White House.
Attachment(s)	elecate_MasterMultiPage.pdf
	Cancel 🔀 Send



#### **Generate a Party Pack (BEO)**

There are several types of reports that can be generated in Elecate. Below are the steps to generate a Party Pack (BEO)

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Select Event Management All Status Types Included
- 4. Open the event by clicking on the pencil icon or by double-clicking on the event row
- 5. Go to the bottom of the window and look for the box that says Select Reports
- 6. Look for and check the box *Party Pack*
- 7. Click on the down arrow next to the *Print to* button and select the desired report
- 8. Elecate will generate the report.

Customer Event Info	Delivery	Order Details	Financial Billing	Changes Lea	d Details CRM	Calendar	Email					
Customer Information		7.										
		ID.	Contact Name		Address	Contac	t Address		Office or Primary Pho	Contac	t Info Ext	
	Krissia C 2nd Line Wend (* Jiso, * prog) < 1 MB Contact Krissia C 2nd Line Contact Krissia C Admin entails - Missing Items Invoice		J Update	T Change	12345. Anyw	h			(000) 000-0000	ne	EXI	
		Client or Company		A Change	12345. Ariyw	nere Lane			Mobile		Home	,
		Krissia Castro te							(000) 000-0000		(000) 000-0000	
±	± 11 www.d (*,/pg, *,png) <1 MB		501.0		City		State		Fax		(000) 000-0000	
Allowed (*.jpg, *.png) <1 MB					Athens		LA		(000) 000-0000			
		Contact	Dear		Country		Zip Code		Email			
		Krissia Castro	Krissia Ca	istro 🖸	USA	× •	71003	0,	krissicastro@hotmai	loom		82
			Title	L+					Website	1.0011		-
Kentals - Missing Items				× ▼ D.					Include http:// or http			e
_Rentals - Quote	1111010	~	Event Mar	1 × * Li					include http://or http	38.77		
Rentals - Will Call Invo	ce											
' Party Pack												



#### **Entering Discounts**

Below are the steps to discounting an event:

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management, the Event Management window will show
- 3. Click on Event Management-All Status Types Included
- 4. Select the Event to which you want to apply the discount
- 5. Go to the Financial Tab
- 6. Go to the Discount & Price Adjustments section
- 7. In the *Disc Amt* column, enter the amount in dollars, the system will automatically show the percentage on the next column, called *Disc Pct*. Discounts can also be applied as a percentage, and the follar amount will automatically calculate.
- 8. Once you applied the discount click on Save Price Adjustments
- 9. When you finish click on the *Save* button.

		Revenue Details		Cost Centers (Business Units)
Total w/o Tax	Total Received	Date Booked	Tax Exempt ID	Primary
\$200.00	\$0.00	M/d/yyyy		CATERING
Sales Tax	Balanced w/o Tax	Received To Date	Tax Exempt ID 2	Receiving
\$20.00	\$200.00	M/d/yyyy		CATERING
Add'l Sales Tax	Balanced w/Tax	Guarantee Date	Total Cost %	Home
\$0.00	\$220.00	4/23/2024	80.00 %	
Total w/Tax	P/P w/o Tax	P/P Total w/Tax	Gross Profit %	
\$220.00	\$200.00	\$220.00	20.00 %	
\$ Budg	get Σ	Recalculate Financials	🕅 Event Terms	
vment Schedule				



#### **Creating a Menu Package**

Sales users and administrators can create a grouping of recipes to be used repeatedly by following the steps below:

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management
- 3. Click on Event Management-All Status Types Included
- 4. Click on the down arrow next to the New Entry button
- 5. In the dropdown click on Create Menu Package option
- 6. A pop-up will appear.
- 7. Check the items and if everything is ok click on *Process Copy*

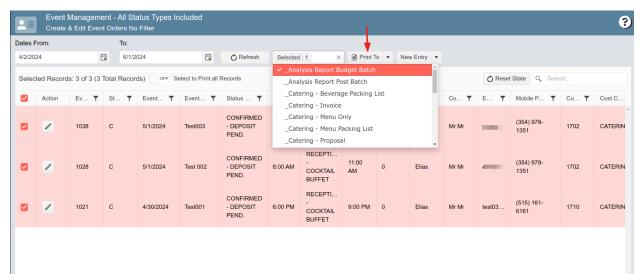
	o Wod	lding Menu								Is Active	
ent Type	e wed	ding menu				Master	Filter			ON ON	
	- COC	CKTAIL BUFFET			× •	CATE	RING				×
										Q Search	
lec ID	т	Recipe Name	т	Serves T	Portion Size	Ŧ	Portion Unit T	Cost <b>T</b>	Sub Recipe	Scale <b>T</b>	Print
30		"Chorizo" Corn Dumplings Vegan / GF		1	0.00		EACH	\$0.00	N	True	False
10		Accoutrements		1	0.00		EACH	\$0.00	N	True	False



#### **Running Batch Reports**

Below are the steps to generate reports for more than one event at the same time:

- 1. Click on the Sales and Marketing section located on the left panel
- 2. Click on Events & Order Management
- 3. Click on Event Management-All Status Types Included
- 4. Select all the events
- 5. Select a Report
- 6. In the under arrow next to Print to button select a format or preview
- 7. Click on Print to



# Finance & Accounting



#### **Generating an Invoice**

In this section you can create a formal document outlining the cost details for an event

- 1. Click on Finance & Accounting located in the side panel
- 2. Select Accounting Tools
- 3. Click on Accounting Invoice Processing Window
- 4. Select the Event Status for the events that you would like to view (e.g. Confirmed)
- 5. Set the date range and click *Refresh*
- 6. Select the report you want to generate. (e.g. Accounting Invoice)
- 7. Select the event Click on the down arrow next to the Print to button select the preferred format.

elect	Event Status	Dates From	То	Include All Balances		<b></b>		+			
	ted : 1 ×	1/1/2023 🗎	4/30/2024 E		Refresh _Rer	tals - Accountin ×	▼ 🖶 Print T	o 👻 Select	A New Status 🔻	C Update Status	
									٩	Search	
-	Customer T	Event Date 🔻	Event ID 🝸	Event Name T	Status <b>T</b>	Sales Person	Balance <b>T</b>	Days 🝸	Contact T	Location T	
2	10001000	4/13/2024	63913	Wedding Ceremony + Recep - Tasting Event (63107)	Confirmed - No Deposit	Melissa Fuentes	\$143,921	0		Bickham Residence	
		4/22/2023	63308	Oak Ridge Prom 2023	Confirmed - No Deposit	David Aymond	\$890.00	344	-	The Woodlands Waterway Marriott Hotel	
		4/21/2023	63313	College Park Prom *Florals* 2023	Confirmed - No Deposit	David Aymond	\$1,694.00	345		The Woodlands Waterway Marriott Hotel	
		4/21/2023	63297	Colleg Park Prom 2023	Confirmed - No Deposit	David Aymond	\$2,651.54	345	1000	The Woodlands Waterway Marriott Hotel	
		4/20/2023	63410	Crawfish Boil 04.20.23	Confirmed - No Deposit	Maysara Mainor	\$4,090.28	346	-	SILVER STREET STUDIOS	
		4/15/2023	63625	St. Elizabeth Hospital Gala 4.15.23	Confirmed - No Deposit	David Aymond	\$16,824.58	351		Beaumont Civic Center	
	1000	4/15/2023	63388	2023 ART CAR PARADE	Confirmed - No Deposit	David Aymond	\$4,179.42	351	1000	SWIFT RENTALS - CLIENT OFFICE	
		4/15/2023	63387	Art Car Museum Screening	Confirmed - No Deposit	David Aymond	\$237.25	351	And the local diversity of the local diversit	SWIFT RENTALS - CLIENT OFFICE	

#### **Entering Customer Tax Exempt Information and Certificate**

- 1. Go to Finance and Accounting
- 2. Select Customer Financials twice
- 3. From the menu, select Customer Financial Management
- 4. Choose the customer you would like to edit by selecting the pencil icon or by double clicking on it
- 5. Go to Certificates tab
- 6. Click on Add
- 7. Write the Certificate Number
- 8. Choose a State
- 9. Enter the Effective date when the certificate is valid
- 10. Upload an attachment by Choosing a file
- 11. At the dropdown choose the File Type
- 12. In the dropdown called *Preview*, save your work.

# Production



Below you will find instructions for running and printing production reports.

#### **Production Reports**

- 1. Select the Production section located on the left pannel
- 2. Select Production Reporting
- 3. Click on *Production Reports* and the *Production Reporting* window appears
- 4. Look for the desired report and click on it
- 5. Choose a date range
- 6. Select the desired report
- 7. Click on Refresh
- 8. Select the event from which you need the report
- 9. In the Print to down arrow, you can select the format you prefer or downloading
- The available formats are:
  - Preview
  - o PDF
  - o Excel
  - o CSV
  - $\circ$  Word
  - PowerPoint
  - Send Email
- 10. Elecate will generate the report using the selected format.

			uirements R Custom Repo	eporting by Delivery	y Dates								?
De	liver	/ Date From:		To:									
1/	2/20	23	t.	5/25/2024	C F	tefresh Selec	ted : 1	×					
s	elec	ted Records:	0 of 2 (2 Total	Records) OFF Sel	lect to Print all Records						٩	Search	
		Equip ID 🝸	Item Name		Ţ	Description <b>Y</b>	Quan 🝸	Group <b>T</b>	Equip Location <b>T</b>	Event ID Y	Costcen <b>T</b>	Status <b>Y</b>	Event Date 3
		13030	ANTIQUE GO	LD IRIDESCENT SATIN	120" ROUND CLOTH		10	IRIDESCENT SATIN	Warehouse	1001	CATERING	С	12/25/2023
		11501	BENGALINE E	BURGUNDY TABLE RUN	NNER		2	ORGANZA	A Warehouse	1001	CATERING	С	12/25/2023

## Data Items





In the food management section, you can make changes to your recipes, ingredients, and menus.

#### **Adding Recipes**

In this section you can create recipes that can be used across events.

- 1. Click on the Data Items section located on the left pannel
- 2. Select Food Management. The Food Department window appears
- 3. Click on Production Reports and the Production Reporting window appears
- 4. From the menu, select Recipe Management (All Items)
- 5. Click on New Entry
- 4. The recipe information window will pop up, from there you can:
  - a. Name the recipe\*
  - b. Select a Group for the recipe\*
  - c. Assign a Master Filter\*
  - d. Set the Portions\*
  - e. Set the Yield\*
- 6. Click on Save.

\* All these fields are required to save changes successfully.

	cing Additional Info Recipe Pre	ep Equipment Cost Centers	Business Units) & Inventory Web Details		
Name, Groups & Display Rules					
			Details		
	ID	Name			IsActiv
	0			1	ON
	Groups		Master Filter		_
± 1	Select Group		CATERING		×
Allowed (*.jpg, *.png) <1 MB					
Recipe Serves & Production Rules					
	be Serves		Recipe Type		ules
		B - Bakery C - Cold	Recipe Type S - Sauce H - Hot	Ru Scale Recipe Commi Sub-Recipe	
Recip	De Serves		S - Sauce	Scale Recipe Commi Sub-Recipe Print to Me	Calculate Nutritie
Recip	0	C - Cold	S - Sauce H - Hot	Scale Recipe Commi	enu Cards Exclude Recipe Car
Recipe to Serve Portions 0	0 · · · · · · · · · · · · · · · · · · ·	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous Filtering for Recipe Printing.	Scale Recipe Commi Sub-Recipe Print to Me Clear 'On-the-Fly	enu Cards Exclude Recipe Car
Recip This Recipe to Serve Portions 0 Yield 0	0 · · · · · · · · · · · · · · · · · · ·	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous	Scale Recipe Commi Sub-Recipe Print to Me Clear 'On-the-Fly	enu Cards Exclude Recipe Car
Recip This Recipe to Serve Portions 0 Vield 0 Enforce MinMax Min. Or	der Max. Order	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous Filtering for Recipe Printing.	Scale Recipe Commi Sub-Recipe Print to Me Clear 'On-the-Fly	enu Cards Exclude Recipe Car
Recip This Recipe to Serve Portions 0 Vield 0 Enforce MinMax Min. Or	der Max. Order	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous Filtering for Recipe Printing.	Scale Recipe Commi Sub-Recipe Print to Me Clear 'On-the-Fly	enu Cards Exclude Recipe Car



#### **Creating Recipe Groups**

- 1. Click on the Data Items section located on the left pannel
- 2. Select Food Management and the Food Department window appears
- 3. From the menu, select *Recipe Group Management*
- 4. Select the main recipe category
- 5. Click on New

BEVERAGES	C Refre	esh New 🔻						C	Search	
BREADS, ROLLS + SPR	ID 🔻	Group <b>T</b>	Group Name	Ŧ	Revenue <b>T</b>	Web Code 🔻	Web Group	Master <b>T</b>	Active <b>T</b>	Created
Breads + Rolls	21	F	BREADS, ROLLS + SPREADS		FOOD			Swift	True	3/28/2019 4
Butter/Spreads <ul> <li>BUFFET</li> </ul>	22	F1	Butter/Spreads		FOOD			Swift	True	3/28/2019 4
CARRY OUT	51	F2	Breads + Rolls		FOOD			Swift	True	4/28/2020 3
<ul> <li>DESSERTS</li> <li>DORMANT GROUP</li> </ul>	90	F3	Bread		FOOD			Second test Room	True	4/30/2024 9
<ul> <li>PASSED HORS D'OEUV SAUCES</li> <li>SEATED DINNER SOUP SUB-RECIPE WHIZ BANG PACKAGES</li> </ul>										

- 6. The Recipe Group Editor will pop-up, from there you can enter/update all necessary information
- 7. Once you're done, click on Save.

Desktop Setup	/eb / POS Setup			
	ID		Is Active	
	0	*	ON	
	Group Code		Recipe Group	
	F3	1	Bread	
± 💼	Revenue Category		Master Filter	
Allowed (*.jpg, *.png)	Food	× •	Second test Room	× •
<0 MB	Report Header		Report Column	
	Test			
	Print Order			
	1	*		



#### **Deactivating Recipes**

- 1. Click on *Data Items* in the side pane
- 2. Select Food Management
- 3. Click on Recipe Management (All Items)
- 4. Select the recipe you want to deactivate by clicking on the pencil icon or by double clicking on it
- 5. Turn off the *Is Active* switch
- 6. Click on Save.

#### **Adding a New Ingredient**

- 1. Click on Data Items on the side pane
- 2. Click on Food Management
- 3. Click on Ingredient Management (All Items)
- 4. Click on the New Entry button
- 5. A pop-up window will appear
- 6. Name the ingredient\*
- 7. Assign the group\*
- 8. Once you enter all the required data click on Save.

Recipe Ingredient I Edit Recipe Ingredier	Inform nt Inform	ation nation				? - 1
Recipe Ingredient & Price F	Purchasi	ng Cost Centers (Busines	s Units) & Inventory Alt Units Allerge	ns		
Name, Groups & Display Rule	es					^
				Details		
		ID	Name			IsActive
		0			1	
		Groups		Master Filter		
±	Ū	Select Group				× •
Allowed (*.jpg, *.png) <1 MB		Scale Item				
Packing & Purchase Informati	ion					~
Cost Breakdown						~
History						~
						Save
						_ Save

? - 1				Short Ribs)	ID#: 84 - Adobe Beef rmation	Information - ( cipe Related Info	
			its) & Inventory Web Details	cipe Prep Equipment Cost Centers (Busine	ing Additional Info R	ngredients Prici	Select Ing
^						Display Rules	Name, Groups & D
			Details				
IsActive	POS/EDI #			Name	ID		
ON	7270	1		Adobe Beef Short Ribs	84		
			Master Filter		Groups		
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						Ť	•



#### **Setting Recipe Minimums and Maximums**

- 1. Click on *Data Items* on the side pane
- 2. Click on *Food Management*
- 3. Click on Recipe Mangement (All Items)
- 4. Select the recipe you want
- 5. In the Recipe Serves part turn on the switch name *Enforce Minmax*
- 6. Set the Min Order and Max Order
- 7. Once you Made all the changes click on *Save*.

cipe Select	Ingredients Pri	ing Additional Info Recip	pe Prep Equipment Cost C	Centers (Business Units) & Inventory Web Detai	ils		
Name, Groups &	& Display Rules						
				Details			
		ID	Name			POS/EDI #	IsActive
		430	"Chorizo" Corn Dumplings V	/egan / GF	1	8247	ON
		Groups		Master Filter			
±	π	_imported		× • 🗅 CATERING			×
ecipe Serves &	sg) <1 MB & Production Rules			Recipe Type		Rules	
	& Production Rules	e Serves	B - Bakery	Recipe Type	Scale Recipe	Rules	Calculate Nutritio
his Recipe to S	& Production Rules	e Serves	B - Bakery C - Cold P - Pastry		Scale Recipe		Calculate Nutritio
ecipe Serves & his Recipe to S ortions ield	& Production Rules Recij	e Serves	C - Cold	S - Sauce H - Hot M - Miscellaneous	Sub-Recipe	Commissary Print to Menu Cards	Calculate Nutrition
nis Recipe to S prtions eld	& Production Rules Recip Serve 0.00 0.00	EACH	C - Cold P - Pastry	S - Sauce	Sub-Recipe	Commissary	Exclude Recipe Car
nis Recipe to S prtions eld	A Production Rules     Recip     Serve     0.00     0.00     Min. On	e Serves 10.00 EACH ler Max. Order	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous	Sub-Recipe	Commissary Print to Menu Cards	Calculate Nutritio
his Recipe to S ortions ield	& Production Rules Recip Serve 0.00 0.00	EACH	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous Filtering for Recipe Printing.	Sub-Recipe	Commissary Print to Menu Cards	Calculate Nutrition
his Recipe to S ortions ield	A Production Rules     Recip     Serve     0.00     0.00     Min. On	e Serves 10.00 EACH ler Max. Order	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous Filtering for Recipe Printing.	Sub-Recipe	Commissary Print to Menu Cards	Calculate Nutritio
his Recipe to S ortions	A Production Rules     Recip     Serve     0.00     0.00     Min. On	e Serves 10.00 EACH ler Max. Order	C - Cold P - Pastry	S - Sauce H - Hot M - Miscellaneous Filtering for Recipe Printing.	Sub-Recipe	Commissary Print to Menu Cards	Exclude Recipe Car



#### **Updating Costs and Prices**

- 1. Click on Data Items on the side pane
- 2. Click on *Food Management*
- 3. Click on Recipe Management (All Items)
- 4. Click on the item you want to update
- 5. In the Pricing tab locate Total Cost
- 6. Change the cost
- 7. Click Save

cipe Sele	ct Ingredients	Pricing	Additional Info	Recipe Prep	Equipment	Cost Centers (Business Units) & Inventory	Web Details			
Ret	ail Price	9	7.00	*	Per P	erson   Per Unit				
						Retail Selling Price Base on Event Ty	pes			
00's	\$0.00			*	400's	\$0.00	*	700's	\$0.00	\$
:00's	\$0.00			*	500's	\$0.00	*	800's	\$0.00	\$
00's	\$0.00			*	600's	\$0.00	*	900's	\$0.00	\$
						Financials (Food Cost Calculator)				
		т	otal Recipe			Per Guest				
fotal Cost			\$4.50	-		\$0.00			*	
Cost Percent			.00 %			.00 %			*	
Selling Price						\$0.00			÷	
Gross Profit			\$0.00			\$0.00			- -	
									Ŧ	

**Important:** The same procedure applies to drinks, equipment, and miscellaneous items.



#### **Adding New Beverage**

- 1. Click on Data Items in the side panel
- 2. Select Beverage Management and then click on Beverage Management (All Items)
- 2. Click on New Entry
- 3. From the Beverage Information window, you can enter the required information
- 6. Click on Save.

\* All these fields are required to save changes successfully.

**Tip:** By clicking the arrow in the New Entry button, you can either copy an existing record or generate a Quick Add Beverage.

Beverage Inform Setup the Beverag	nation je Inventory	Items				? - (
verage Item & Price	Purchasing	Descriptions Cost	Centers (Business Units) & Inventory Updates	Web Details		
Name, Groups & Display	Rules					^
				Details		
		ID	Name			IsActive
		0			I	
		Groups		Master Filter		
±	Ē	Select Group				× •
Allowed (*.jpg, *.png) <1 MB		OFF Scale Item				
Packing & Purchase Info	rmation					~
	mation					
Cost Breakdown						~
History						~
						E Save

Beverage Management (All Items) Create & Edit Beverage Items	
C Refresh New Entry	
Selected Records Print	OFF Select t
Action     IE     Copy     Quick Add Beverage     15     Copy	Pri ▼ \$45.00



#### **Adding New Equipment**

- 1. Click on Data Items in the side panel,
- 2. Select Beverage Management and then click on Beverage Management (All Items)
- 2. Click on New Entry
- 3. Fill in all the information about the equipment you want to add. Name of the equipment and Group are required fields to save changes successfully
- 4. Click on Save

Name,Groups & Display Rules				
	Details		Legacy Data	
	ID Name	IsActive	Serial #	
	0		Do not use this field if you are using the Repairs functions.	
	Groups Master Filter		Bar Code #	
1	Select Group   CATERING	× •		
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			0	
Packing & Purchase Information				
Pricing				
Cost Breakdown				

**Tip:** By clicking the arrow in the New Entry button, you can either copy an existing record or get Quick Add Equipment.

O Re		w Entry 🔻											
electe	ed Records ⊕	New Quick Add Equip	ment OFF Select 1	o Print all Records							C Reset State	Q Search	
	Action	ID T	Description <b>Y</b>	Inventory <b>T</b>	Rental <b>T</b>	Group <b>T</b>	Group Name Y	IsActive Y	Created By	Create Date	Edited By Y	Edit Date Y	EDI# T
	1	16422	Black obsidian desk	0	\$0.00	3WW	OFFICE FURNITURE	True	test001	4/25/2024	test001	4/25/2024	0
	1	16421	Equipment Test	0	\$75.00	6VPD	DISPLAY	True	test001	4/22/2024	test001	4/22/2024	0
	1	16413	QA Test	0	\$32.00	6A	AUDIO	True	test001	4/15/2024	test001	4/22/2024	0



There are numerous types of items that can be added to your account, if the description of these items doesn't fit on the previous categories, you can add and edit them on miscellaneous items.

#### **Miscellaneous Usage Reporting**

- 1. Go to Data Items on the side panel
- 2. Click on Miscellaneous Items
- 3. Access to Reports and click on Miscellaneous Usage Reporting
- 4. Set a date range for the report that you want to get
- 5. Select Miscellaneous Staff Requirements by Event Dates
- 6. Click on Refresh
- 7. Click on Print to button and select the preferred item
- 8. The report will generate

<b>-</b>	Miscellaneous Usage Reporti Select Default or Custom Reports		3
4/2/2024	4 <b>t</b> 6/1/2024	Tefresh	Selected : 1       ×         ✓ Miscellaneous Requirements By Event Date         Miscellaneous Staff Requirements By Event Date



In the HR Management section, you can manage your employees' information and skills in a single place.

#### **Adding a New Staff Member**

- 1. Click on Data Items in the side panel
- 3. Click on HR Management, then click on HR Management (All Staff)
- 4. Click on New Entry button
- 5. A pop-up window will appear
- 7. Fill in all the necessary information. Take into consideration that First Name, Last Name, Address, City, and State must be included to save changes successfully.
- 8. Click on Save.

		Contac	Info			Pho	ones, Email and Text	
		Staff ID				Office or Primary Phot	ne Ex	d
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		First	Middle	e Last		Mobile	Home	
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±	1	Address				Fax		
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						Email		
		City		State				23
						Website		
		Country		Zip Code		Include http:// or http	s://	0
		USA	× •		0,	Status & V	endor Information	
						Work Status		
						Active	×	¥
						Vendor		
						Select Vendor (if any		*



#### **Staff Management Reports**

Using the Staff Management Report users can print a list of staff members and their associated skill types.

- 1. Click on Data Items in the side panel
- 2. Click on HR Management
- 3. Access to *Reports*
- 4. Click on Staff Management Reports
- 5. Select Staff Detail Skill Type List
- 6. Click on Refresh
- 7. Click on the down arrow next to the Print to button and select the preferred format
- 8. Elecate will generate the report.

8	Staff Mana Select Defa															(	?
O	Refresh Se	elected : 1	×	Print To 🔹													
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	False		4/25/202	Send Email	0	515	Shrev		ssum				Summers, Scott	LA		A	
				M Send lext	ê												



#### Adding a New Vendor

Vendor management involves overseeing and optimizing relationships with suppliers, vendors, or external partners. In this section you can manage the contact information.

- 1. Go to Data Items in the side panel
- 2. Click on Vendor Management, then click on Vendor Management- All Vendors
- 3. Click on New Entry button
- 4. A pop-up window will appear
- 5. Fill in all the necessary information. Take into consideration that Vendor Name, Contact, Adress, City, State, County Zip Code, and Primary phone number must be included to save changes successfully
- 9. Click on Save.

		Vendor Contract Relatio						
endor Mailing & Contact l	nformation							
			Vendor C	ontact Info		-	Phones & Email	
		ID Vendo	r		Is Active	Office or Primary Phone	Ext	
		0 Maxi	mum 50 characters				_ 0	\$
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		USA	× •		9	Additi	onal Vendor Contacts	
						Contact 2		
						Contact 3		



#### **Vendor Reporting**

Just as in the other categories, you can get different reports for your vendors.

- 3. Go to Data Items in the side panel
- 4. Click on Vendor Management, then access to Reports
- 4. Click on Vendor Reporting
- 5. Select the vendor from which you want the report by clicking once on it
- 6. From the Select Reports box, Select Vendor Summary List
- 7. In the Print to button select the format you need
- 8. Elecate will generate the report.

2		r Reporting Default and C	ustom Reports					
	Refresh	Selected :						
Sele	cted Record		Summary List	) OFF Select to Print	all Records			
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	False			Avenue	MD	KEARNEY PRODUCE		20609
	False			Gaithersburg	MD	ABC Party Supplies		20878
	False	True	5	Rockville	MD	PEKING GOURMET		20854
	False	True	6	Childs	MD	GREAT WINES		21916
	False	True	7	Georgetown	MD	BROWN COW		21930
	False	True	8	Elk Mills	MD	FIREHOOK BAKERY		21920
	False	True	9	Barstow	MD	ROCKY'S MEATS		20610
	False	True	10	Elkton	MD	SPECIALTY FOODS		21921
	False	False	11	Gaithersburg	MD	SYNERGY CATERING		20878
	False	True	13	Aberdeen	MD	BK Imports		21001
	False	True	14	Fort George G Meade	MD	PARTY RENTAL		20755
	False	True	15	Colora	MD	COCA COLA		21917
	False	True	17	Elkton	MD	CANOPY RENTALS		21921



#### **Adding a New Venue**

You can oversee and store all the relevant venue information from contact info (address and phone) to rules and features. These instructions apply to both On and Off Premise Venues.

- 1. Access to Data Items on the side panel
- 2. Go to Venue Management, then select On or Off-Premises Rooms All Cost Centers
- 4. Click on New Entry, a pop-up window will appear
- 5. Fill in all the necessary information. Take into consideration that, Name, Address, City, State, County Zip Code, and Primary phone number, and email must be included to save changes successfully
- 9. Click on Save.

🖒 Refr	esh New Entry	•							
lected	Records: 0 of 4 (4 T	otal Records) OFF S	Select to Print all Records				Ċ	Reset State Q Searc	ch
	Action	ID <b>T</b>	Ballroom Name	City <b>T</b>	State T	Postal Code	Cost Center <b>T</b>	Room Web 🔻	IsActive
	1	112		Houston	тх	77003	CATERING	False	True
	1	109	Good Venue Itd	Austin	тх	73301	CATERING	False	True
	1	111	House	Des Allemands	LA	70030	CATERING	False	True
	1	110	Venue Test 2	Houston	тх	77015	CATERING	False	True

#### **Venue Report**

- 3. Click on Data Items on the side panel
- 4. Go to Reports, then select On or Off-Premises Rooms All Cost Centers
- 4. Access to Venue Reporting window
- 5. Select the report you need
- 6. Select the preferred format
- 7. Elecate will generate the report

Ó	Refresh	Selected : 1	×								
selec	ted Rec	✓ Venue Contact		Select to Pri	nt all Records						Q Search
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	102	_c	more	MD	21202	CATERING	All	False	True	True	
	103	Th	White House	DC	20500	CATERING	CATERING	False	True	True	
	104	Ut .	hington	DC	20004	CATERING	CATERING	False	True	True	
	105	_Client Pickup	Baltimore	MD	21210	CATERING	CATERING	False	True	True	
	106	_Client Residence	Baltimore	MD	21203	CATERING	CATERING	False	True	True	
	107	The Anderson House	Washington	DC	20008	CATERING	CATERING	False	True	True	
	108	Krissia Test	Beverly Hills	CA	90210	CATERING	CATERING	False	True	True	
	109	Good Venue Itd	Austin	TX	73301	CATERING	CATERING	False	True	False	
	110	Venue Test 2	Houston	TX	77015	CATERING	CATERING	False	True	False	
	111	Kriss House	Des Allemands	LA	70030	CATERING	CATERING	False	True	False	
	112	Fudem	Houston	ΤХ	77003	CATERING	CATERING	False	True	False	